Chocolate World®



EQUIPMENT EDITION 6





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MIX
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Chocolate World accepts no liability for possible errors.

Deze catalogus is met de grootste zorg samengesteld.
Chocolate World is niet verantwoordelijk voor eventuele fouten.



Machinery catalogue with the CW automatic tempering machines



Version English/Spanish
Version Dutch/French

See the movies of the CW machinery on:
www.youtube.com/CWAntwerp

Starter kit

The Starter Kit is a set of products made for those who want to start learning to make chocolates.
The set includes a set of basic professional Chocolate World articles and a useful booklet with explanations and two recipes.

Upon request and MOQ the mould reference can be chosen and the packaging can be personalised.

VV0212
Box consisting of

M1182 spatula 250 mm	1 pc
M1174 digital thermometer (-50+300°C)	1 pc
CW mould 275x135x24 mm	1 pc
CW disposable pastry bags	1 roll with 16 pcs
CW booklet	1 pc
CW scraper	1 pc

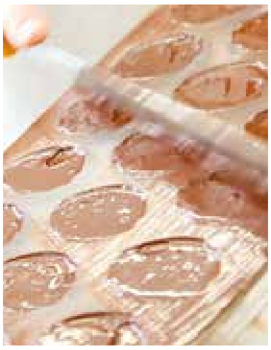


**See the movie about making chocolates with the Starter Kit on:
www.youtube.com/CWAntwerp**










Melting Kettles - Smeltbakken - Cuves chauffantes



M1030
The bain-marie cooker consists of a hollow stainless steel shell in which water is heated. It enables you to melt chocolate or keep sauces warm on lukewarm temperature.

Ø 160 x 125 mm
1,5 litres
Weight: 0,97 kg

M1001 - M1010
Melting kettles with structure, insert and lid in st.steel
Temperature control in degrees (°C) up to 65°C
Dry heating, without use of water
Remark: Models might slightly change



M1001
370 x 330 x 290 mm
13 litre / 500W
110/220V
Insert and lid included

M1012
Insert 13 litre

M1017
Lid 13 litre



M1002
370 x 330 x 290 mm
2 x 5.7 litre / 500W
110/220V
Insert and lid included

M1010
Insert 5,7 litre

M1015
Lid 5,7 litre



M1003
540 x 330 x 290 mm
21 litre / 500W
110/220V
Insert and lid included

M1013
Insert 21 litre

M1018
Lid 21 litre



M1004
540 x 330 x 290 mm
2 x 9.5 litre / 500W
110/220V
Insert and lid included

M1011
Insert 9,5 litre

M1016
Lid 9,5 litre



M1005
540 x 330 x 290 mm
3 x 5.7 litre / 500W
110/220V
Insert and lid included

M1010
Insert 5,7 litre

M1015
Lid 5,7 litre



M1006 - M1009
Melting kettles with structure and lid in plastic, insert in st.steel
Temperature control in degrees (°C) up to 65°C
Dry heating, without use of water



M1006
3 kg
Ø 310 x 180 mm
110/220V
70W
Machine weight: 1,7 kg
Insert and lid included



M1006/I
Insert 3 kg
Ø 240 x 108 mm
Insert weight: 0,200 kg



M1007
6 kg
420 x 320 x 180 mm
110/220V
140W
Machine weight: 3 kg
Insert and lid included



M1007/I
Insert 6 kg
325 x 265 x 100 mm
Insert weight: 0,780 kg



M1008
12 kg
620 x 390 x 180 mm
110/220V
140W
Machine weight: 4,7 kg
Insert and lid included



M1008/I
Insert 12 kg
530 x 325 x 100 mm
Insert weight: 1 kg



M1009
24 kg
640 x 400 x 210 mm
110/220V
280W
Machine weight: 5,8 kg
Insert and lid included



M1009/I
Insert 24 kg
530 x 325 x 150 mm
Insert weight: 1,5 kg

Melting kettles Autotherm - Smeltbakken Autotherm - Cuves chauffantes Autotherm

Thermostat-controlled air-heated melter, made in polished aluminium and stainless steel - with replaceable inner bowl. The working temperature can be set up to 50°C, making well suited for all types of chocolate.



M1031
Ø 230 x 180 mm
2,5 kg
220V

Insert and lid included

M1046
Ø 230 x 180 mm
2,5 kg
110V

M1033
Insert 2,5 kg

M1035
Lid 2,5 kg



M1032
Ø 340 x 200 mm
7,5 kg
220V

Insert and lid included

M1047
Ø 340 x 200 mm
7,5 kg
110V

M1034
Insert 7,5 kg

M1036
Lid 7,5 kg

Table Top Temperer - Tafeltempereermachine - Tempéreuse de table



M1019
Injection moulded polyethylene scraper (dishwasher safe).
Stainless steel bowl: 3 litre.
Bowls lift out; additional bowls for other coatings drop in.
Scraper snaps in and out of bowl (additional scrapers available).
Uses 2-100 watt lamps as heat source.
Cooling fan is rated for continous use.
Clear Lexan night/dust cover.
Front recessed control panel with:
- Digital temperature read out
- Thermostat controlled heating & cooling
- Bowl motor control on/off switch on front panel.

Ø 431 x 305 mm

M1019A Bowl
M1019B Scraper
Other spare parts on request

Vibrating table



M1215
Vibrating table
Fit on melting kettles
450x300x360 mm
110/220 V

Remark: Melting kettle not included



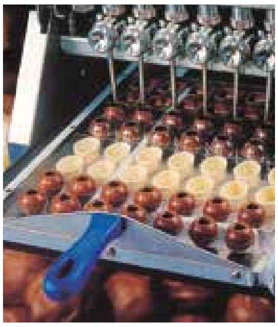
Easyfill filling machine - Easyfill doseermachine - Easyfill machine à doser



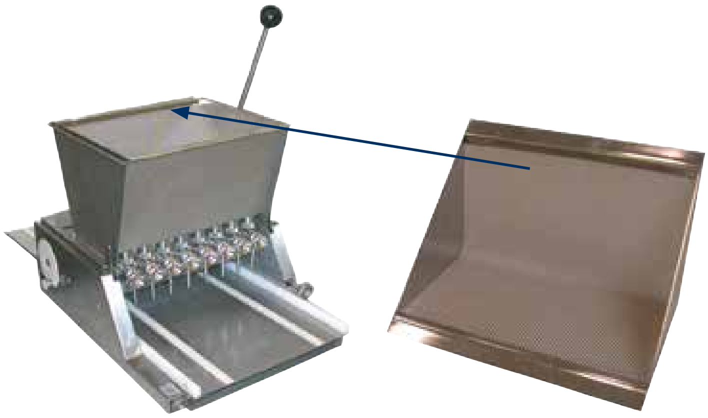
M1600
Filling machine designed to deposit fillings (hazelnut, ganache, chocolate, liqueurs, etc.) in chocolate moulds.
Doses row by row.
Standard execution with 8 movable depositing nozzles of 40mm.
Nozzles can be taken out to work with other layouts of moulds (eg. 7 or 6 cavities).
Machine completely constructed in stainless steel.
Dosing head is electrically heated.
Funnel of 5 litre volume.

400 x 520 x 350 mm
230 V
10 Watt
Pre-heating: 30 minutes

M1600T
Complete Easyfill for truffle
To fill truffle shells
Same article as M1600 but with standard nozzle length 60 mm
7 nozzles



M1600G
Truffle option
The kit is composed by a special pallet,
7 x nozzles 60 mm length and
a central positioning system.



M1600Z
Sieve for Easyfill
Construction in stainless steel to sieve your fillings before dosing
Fits perfectly in the funnel of the machine
290 x 280 x 95 mm
Weight sieve: 1,08 kg



Panning Machine - Drageerketel - Turbine à praline

NEW



Designed specifically to simplify the task of coating products such as hazelnuts, almonds, pistachio nuts, pine nuts, coffee grains, etc….
The panning machine is ideal for small to medium-scale operations. The unit is made entirely of AISI 304 steel and comes equipped with an effective and silent speed control.
The panning machine has been patented because of special features, which include:

- its compact size and
- its special sphere mounting system

The panning machine is suitable for a variety of different applications and the speed with which the sphere can be replaced makes product processing and cleaning tasks SIMPLE and EASY.
The panning machine is equipped with an integrated high-performance fan and duct that feeds filtered air into the sphere when necessary.
The silicon cooling-air nozzle is movable and removable so as to facilitate the processing of the product in the tray.

M1291	Chocolate panning machine 7 litre
M1291SP1	Separate stainless steel kettle 7 litre for M1291 - M1292
M1292	Chocolate panning machine 16 litre
M1292SP1	Separate stainless steel kettle 16 litre for M1291 - M1292







Voltage	230/240 V / 115/120V
Frequency	50/60Hz
Power	0,37 Kw
Phase	Single Phase
Size	580x470 / 690xH 320 mm

With extendable telescopics legs
Ability to remove the tank for cleaning or to change it
Cooling fan with washable filter

Coating agents ready for use to polish products coated with chocolate



COL4020
Shellac polish
250 ml



COL4021
Arabic gum polish
250 ml



M1293
Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts, dried fruit and other confectionery specialities.

- Electric running 220 V 50/60 Hz
- Power rating 170 W
- Zinc-plated iron frame
- Copper container
- Container heating by 1 liquid gas burner
- Electronic burner ignition

Production capacity: from 2 to 8 kg
Manual overturning of machine for the outcoming of the product
W 550 x D 670 x H 740 mm
32 kg





M1294
Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts, dried fruit and other confectionery specialties.

Production capacity 15 to 20 kg
M1294 features 2 gas burners, speed variator and forced air cooling .
(The 2 gas burners allow to the sugar to melt more quickly increasing the volume of coated products per hour, the speed variator diversifies the coated sweets, the forced air cooling speeds up the cooling production process).

- Electric running 220/380 V 50/60 Hz
- Power rating 0.37 KW
- Zinc-plated iron frame
- Container heating by 2 liquid gas burners
- Speed variator and forced air cooling.
- With air filler of 700 mm
- W 500 x D 900 x h 1200 mm
- 60 kg

Chocolate slicer - Chocolade schaafmachine - Râpe à chocolat

To flake chocolate blocks into snippers and flakes
Adjustable loader for blocs



M1045
Ø 350 x 350 mm
Chocolate slicer for 2,5 kg chocolate blocks
220 V

M1049
Chocolate slicer for 5 kg chocolate blocks
220 V



M1282
Production level: 10 to 20 minutes for 10 kg of chocolate, depending on thickness of the flakes

3 phase 380/420V 50/60Hz or 220/240V 50/60Hz
Height 1010 mm, Length 1170 mm, Width 480 mm
Machine weight: 78 kg
Weight per 3 knives: 1 kg

Mixer - Mixer - Mélangeur



M1253
Kitchenaid
Capacity: 5 kg
260 x 315 x 405mm
Single phase
220-240 V
Max W 325
Hz 50-60
Bowl lift: more secure
Heavy duty



M1254
Planetary-mixer
20 litre
stainless steel bowl
whip
flat beater
hook
motor (HP): 1/2
480 x 410 x 760 mm
Speed (RPM): 1) 110
2) 207
3) 371
Weight machine: 98 kg

Hot air blower - Heteluchtpistool
Décapeur thermique



M1261
230V
Working temperature: 300 – 500 °C
Airflow: 240 – 450 l/min
Rated power input: 1.600 W
Weight machine: 0,73 kg

Electric kettle - Electrische kookpot
Casserole electrique



M1039
5 litre / 1500w
220V
Ø 240 x 170 mm

M1040
9 litre / 2000W
220V

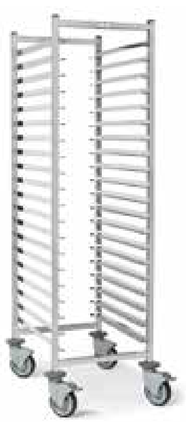
Trolley - Karretje - Chariot



M1230
Storage trolley for moulds
850 x 490 x 1550 mm
Capacity: 20 alu plates
Capacity moulds: Serie 1000 : 9 pcs
Serie 2000 : 6 pcs
Stainless steel
Max. 200 kg charge

Remark: plates not included

M1231
Alu plate 835 x 420 x 20 mm



M1243
Trolley in stainless steel
Square frame 25 x 25mm
Structure with reinforcement bars to assure the rigidity
Interspaces conform to the EN631.2 standard
4 wheels, diameter 125mm, composite material,
2 wheels with brakes
Maximum charge per level: 20 kg
Total maximum charge: 200 kg

Remark: grills not included

M1244
Grill 600 x 400 mm

Spraying gun - Spuitpistool - Pistolet



M1266

Air Pressure	45-70 PSI
Air Consumption	8.0. C.F.M. - 12 C.F.M.
Compressor required	1 1/2 Hp
Air Inlet	1/4" PS (M)
Fluid Inlet	3/8" PS (M)
Capacity of cup	1 litre
Tip of Nozzle	Ø 1,7 mm

180 x 120 x 290 mm

Compressor not included



M1263
Spraying gun with light plastic pot 100ml
Double action for fine atomization
Cacao butter
No airbrush
Compressor not included



M1262 NEW

Spraying gun "Wagner"

Voltage	230V
Performance	110 W
Viscosity max.	80 sec.
Delivery rate max.	270 g/min
Container capacity	800 ml
Net weight	1,5 kg



M1269 NEW

Food grade spray gun

Voltage	230V versions
Performance	120 W
Viscosity max.	160 DIN-sec.
Delivery rate max. (Water)	350 g/min
Container capacity	700 ml
Net weight	1,8 kg

Professional airbrush - Professionele airbrush - Airbrush professionnel



S1304
Professional airbrush
Nozzle Ø 0,2 mm
Fluid cup capacity: 0,5 cc



S1305
Professional compressor for airbrush
Manual pressure control. 6 bar (86 PSI)
Oil Less



Colours: see page 53

Airbrush Kit complete: S1303 (S1304+S1305)

Chocolate spraying cabinet - Chocolade spuitcabine - Cabine à pistolet pour chocolat



M1295
Manufactured completely in stainless steel, this spraying cabinet is equipped with a strong ventilation and a self cleaning filter. (No extra ventilation holes in the wall necessary)
In the back of the cabinet there is a removable easy-clean spraying panel and collection tray.
This cabinet can be closed with two turning doors. A retractable panel at the bottom of the cabinet can be used as an extra tray or screen against staining.
Not included: spraying gun and compressor

955 x 655 x 1045 mm
Interior: 870 x 530/310 x 620 mm
stainless steel 304
400V / 50Hz 0.55 KW
3 phases

M1296
With this spraying cabinet you can also order this cabinet frame, completely manufactured in stainless steel according to the standards of professional kitchens.
The frame is mounted on pvc feet.

955 x 610 x 900 mm
6 x 2 corner gliders for trays 415 x 600 mm
stainless steel 304

Device Guitar Cutter - Snijapparaat - Trancheuse



M1050
Device 7,5 mm including 4 frames
15 / 22.5 / 30 / 37.5 mm
Included: M1057 and M1059

M1051
Device 7,5 mm without frames
Included: M1057 and M1059

M1060
Device 5 mm without frames
Included: M1057 and M1059

Available frames - Beschikbare ramen - Guitares disponibles

For M1051
Multiple of 7,5 mm

M1052	frame	7,5 mm
M1053	frame	15 mm
M1054	frame	22,5 mm
M1055	frame	30 mm
M1056	frame	37,5 mm

For M1060
Multiple of 5 mm

M1061	frame	5 mm
M1062	frame	10 mm
M1063	frame	15 mm
M1064	frame	20 mm
M1065	frame	25 mm

M1057
Inox plate 400 x 400 x 5 mm

M1068
Trolley 650 x 500 x 810 mm

Device double guitar cutter - Dubbel snijapparaat - Trancheuse double



M1077 Device 7,5 x 15 mm (without frames)

M1078 Trolley





M1059
Spare parts

M1058
Inox wire +/- 66m 0,5mm

Mini Guitar Cutter - Mini snijapparaat - Mini trancheuse



The Mini Cutter is ideal for travelling (show) confectioners who don't want to do without their equipment and it is also suitable for very small premises.
The device measures only 180 x 180mm.
The base consists of anodized aluminium; all other parts are made of stainless steel.

M1910
Mini device 7,5 mm including 4 frames
15 / 22.5 / 30 / 37.5 mm

M1911
Mini device 7,5 mm without frames

Available frames - Beschikbare ramen - Guitares disponibles

M1912	mini frame	15 mm
M1913	mini frame	22,5 mm
M1914	mini frame	30 mm
M1915	mini frame	37,5 mm



Automatic device cutter - Automatisch snijapparaat - Trancheuse automatique

With the new CW cutters the cutting of chocolate and pastry products makes the production more simple, faster and especially more clean.

The cutter, thanks to its strong cutting power by chain transmission, is an ideal product able to cut all the products that can not be cut with a classic device guitar. Is in fact ideal to cut: soft nougat, almond paste (marzipan), jelly products, short crust pastry, wafer, French/Danish pastry, gianduia, ganaches, cold desserts, mignon pastry products and especially any kind of chocolate containing dried fruits… and any other hard pastry dough…
Extremely easy and safe to use, all the parts in contact with food are st.steel made and can be removed to be washed in a washing machine.
The frames available satisfy any kind of standard cutting size. Personalized frame sizes on request.
The cutting wire and the frames are extremely resistant and easy to change.
The device cutter is provided with one cutting head: 5 mm or 7.5 mm. Then the frames need to be chosen in accord to the model .

Every cutter is provided with: one cutting head (5 or 7,5 mm), one extra wire, CD installation/maintenance/cleaning, user manual, wooden box.



M1920
Base cutter, model head 5 mm

M1921
Base cutter, model head 7,5 mm

Cutting surface	400x400mm
Cutting power	800 Newton
Cutting speed	Digital contol
Cutting sizes (frames)	10/15/20/22.5/25/30/35/37.5/40/45/50/52.5/55/60 mm
Control	Digital panel control
Power switch	230 V
Dimensions	900x500x350 mm
Weight	45kg
Noise factor	<60 dB
Material food contact	Inox Aisi 304



For M1920
Multiple of 5 mm

M1924	Frame Inox	10 mm
M1925	Frame Inox	15 mm
M1926	Frame Inox	20 mm
M1928	Frame Inox	25 mm
M1930	Frame Inox	35 mm
M1932	Frame Inox	40 mm

For M1921
Multiple of 7,5 mm

M1927	Frame Inox	22,5 mm
M1929	Frame Inox	30 mm
M1931	Frame Inox	37,5 mm
M1934	Frame Inox	45 mm

M1935 Trolley for automatic cutter

Option
M1937A extra head 5
M1937B extra head 7,5



Hot chocolate dispenser - Toestel voor warme chocolade - Machine à chocolat chaud

Elegant counter top dispenser specially meant for the mixing and dispensing of thick chocolate and other hot drinks.
The display power of the bowl increases sales and profits. The uncomplicated use of the dispenser simplifies your work. Beverage container made of shock-proof, food grade polycarbonate with 3 or 5 litres capacity completely removable even when full of product.
Completely removable faucet for a perfect cleaning. Adjustable setting of temperature.







M1088-B	5 litre black
M1088-G	5 litre gold
M1088-S	5 litre silver
M1088-W	5 litre white
M1089-G	3 litre gold
M1089-S	3 litre silver
M1089-W	3 litre white

Transparent removable bowls
260 x 320 x 490 mm
Weight machine 8 kg
Adjustable thermostats

Chocolate Fountain - Chocolade fontein - Fontaine à chocolat

NEW

All fountains are easily and quickly to install (without any tools needed).
Because of their shape, spare parts are easily and hygienically to clean.
The screw is driven directly (so no risk for the belt-drive to slip or break).
CE approval.





	M1288	**M1289**
Application	Tea-rooms, hotels, intimate parties	Hotels, private parties, small events such as congres etc.
Height from base to top	57 cm	80 cm
Diameter of basin	30 cm	41 cm
Maximum volume	3 kg	6 kg
Minimum volume (for good flow)	1,5 kg	3 kg
Capacity	ca. 40 persons	ca. 120 persons
Digital display	Yes	Yes
Security “Low Temp” and “Overload”	Yes	Yes
Removable tank	No	Yes
Removable cable	Yes	Yes
Transport crate	No	upon request + extra cost

Hot topping dispenser

NEW




M1960
Hot topping dispenser
Warm-bath warmer with temperature-controlled thermostat and wrap-around heating element for accurate, even heating.
Stainless steel pump offers 30 ml portion; adjustable in precise 3,7 ml increments.
Insert M1960A not included

M1960A
Insert for hot topping dispenser 2,8 l

Waffle machine - Wafelijzer - Machine à gaufres

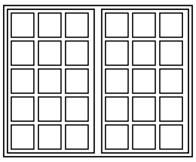


Besides chocolates, Belgium is also known worldwide for its delicious waffles. A waffle is a batter or dough-based cake cooked in a waffle iron. The **"Belgian waffle"** is a type of waffle, identified by its larger size, lighter batter and higher grid pattern which forms deep pockets and has larger squares. In Belgium, there are a number of different types of waffle, including the Brussels waffle and the Liège waffle. Waffles can be eaten plain or sprinkled with powdered sugar. Depending on the region they may be eaten with various toppings.

The **Brussels waffles** are prepared with a yeast-leavened batter. It is generally lighter, thicker, and crispier and has larger pockets compared to other waffle varieties. They are easy to differentiate from Liège Waffles by their rectangular sides. In Belgium, most waffles are served warm by street vendors and dusted with confectioner's sugar though in tourist areas they might be topped with whipped cream, soft fruit or chocolate spread.

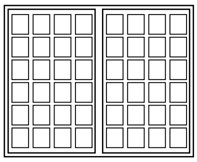
The **Liège waffle** (from the city of Liège) is a richer, denser, sweeter, and chewier waffle. Invented by the chef of the prince-bishop of Liège in the 18th century as an adaptation of brioche bread dough, it features chunks of pearl sugar, which caramelizes on the outside of the waffle when baked. It is the most common type of waffle available in Belgium and is prepared in plain, vanilla and cinnamon varieties by street vendors across the nation.





M1950
Brussels waffle machine
2 reversible plates 173x100xH28 mm
lay out plate: 3x5
stainless steel body
security switch
adjustable temperature: 70° - 300°
cast iron plate
230 V - 1800 W
380x325x250 mm
17kg





M1951
Liege waffle machine
2 reversible plates 147x93xH32 mm
lay out plate: 4x6
stainless steel body
security switch
adjustable temperature: 70° - 300°
cast iron plate
230 V - 1800 W
380x325x250 mm
17kg

Ice Cream Machine - IJsmachine - Machine à glace

These ice cream machines are intended for professional users looking for to start the artisan production of high quality ice cream.

M1940 is highly recommended for those who want the highest quality ice cream in a small production. The production capacity of 0.75kg in 30 minutes is ideal for home made ice cream, special flavours and fillings for ice cream bonbons.

M1941 is recommended for those who want the highest quality ice cream in a small or medium production. The production capacity of 1kg in 15 minutes is perfect for ice cream for restaurants, hotels, chocolate makers and fillings for ice cream bonbons.

Includes free recipe booklet.



M1940

Rating	230V 50Hz 120V 60Hz 1 Phase
Hermetic Compressor	100% CFC free
Power	250W
Max qtt ingredients	0.750 kg
Max Production/Hour	1.5 kg
Churning Time	20 – 40 min
Appliance Body	Stainless Steel
Dimensions	34x41x23cm
Net Weight	15.5kg



M1941

Rating	220-240V 50Hz 120V 60 Hz 1 Phase
Hermetic Compressor	100% CFC free
Power	450W
Max qtt ingredients	1 kg
Max Production/Hour	4 kg
Churning Time	15 min
Appliance Body	Stainless Steel
Dimensions	47x49x37
Net Weight	26kg

Balance - Weegschaal - Balance



M1130A
0,05 gr - 250 gr
(pro 0,05 gr)

M1130B
0,1 gr - 500 gr
(pro 0,1 gr)



Electronic scale
stainless steel platform 230x190 mm
operates on batteries for use anywhere
with zero key and tara key (pro 1 gr)

NIW02 3 kg
NIW03 6 kg
NIW04 15 kg
NIW05 30 kg

Thermometer - Thermometer - Thermomètre



M1170
Baumemeter

M1171
Holder for
baumemeter



M1173
Sugar thermometer



M1174
Digital thermometer
(-50°C to +300°C)
Battery included



M1172
Refractometer
Double scale:
0- 50°
50-80°



M1176
Thermo-Hygrometer



S5201
with heat-resistant (up to 220° C)
power cord, HACCP approved and
calibrated



M1189
Food thermometer 2 in 1
Instrument with safe and flexible probe for measurements in depth
and with an infra-red probe for quick and contactless measurements.
Particularly appropriate to quickly control temperature at reception
of goods, charges, etc.



Pastry Spatula - Paletmes - Palette



M1180
180 mm

M1181
230 mm

M1182
250 mm



Pallet Knife - Steekmes - Palette



M1186
triangle
120 mm



M1187
triangle
150 mm



M1190
150 mm



M1191
200 mm

Spatula - Spatel - Spatule



M1183 420 mm
M1184 240 mm
Scraper: polystyrene
Handle: polystyrene



S1552 330 mm
Scraper: Rubber
Handle: polystyrene



S1556 265 mm
S1557 340 mm
Up to +260 °C
Non-slip hook
Scratch resistant



M1211 400 mm
Made of polycarbonate
Heat resistant up to 220°C



S1525 250 mm
S1550 500 mm
Made of polyamide/nylon, reinforced fibreglass
Heat resistant up to 220°C

Dough scraper - Deegschraper - Râcloir

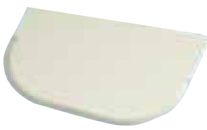
10 pieces/package



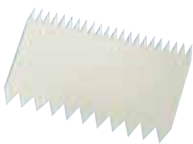
M1192
116 x 78 mm
made of ABS, ivory



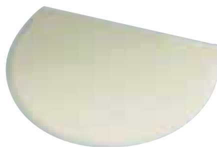
227352
128 x 90 mm
asymmetrical
made of ABS, ivory



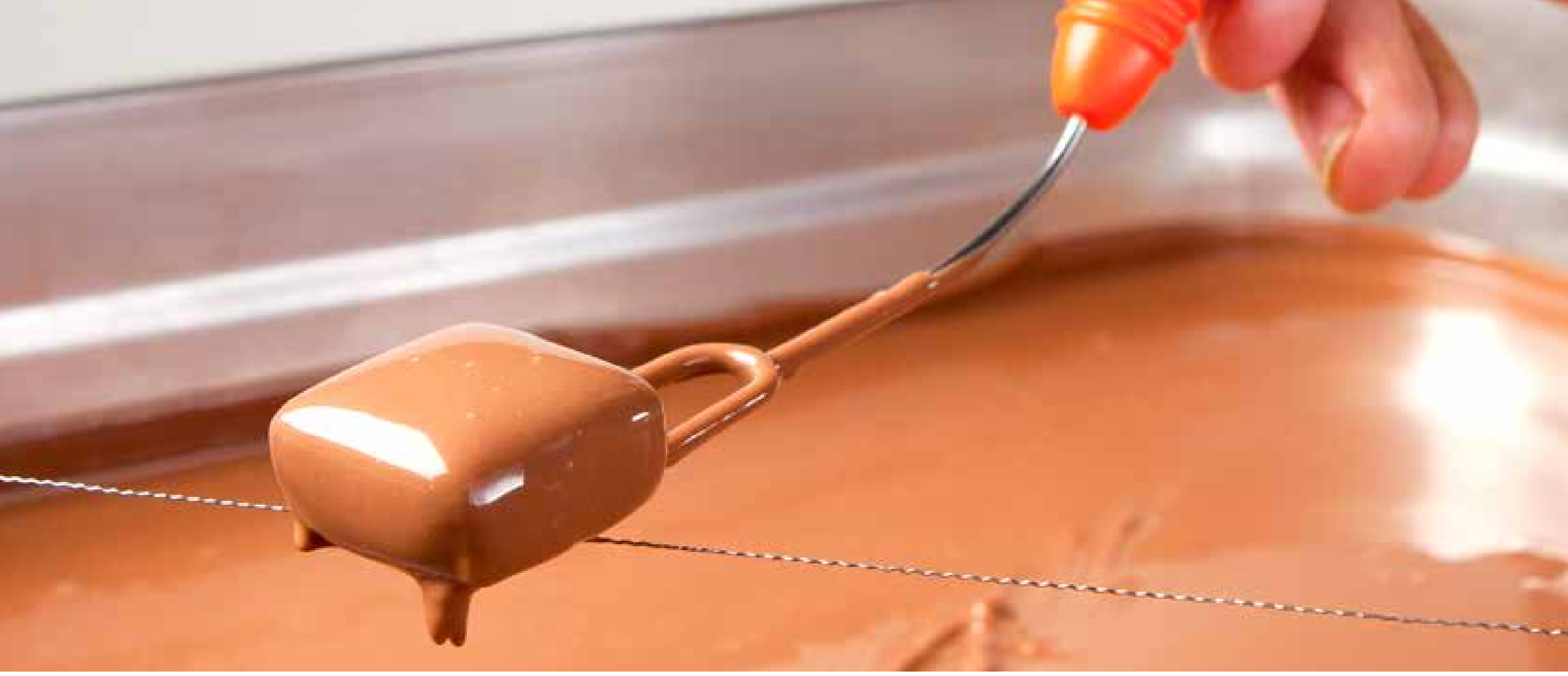
227356
151 x 102 mm
cream scraper
made of ABS, ivory



227360 (1 pc)
112 x 78 mm
comb
made of ABS, ivory



227363 (1 pc)
204x151mm
bowl
made of ABS, ivory



Dipping Forks - Pralineervorken - Broches à tremper



M1101
2-prong
9mm



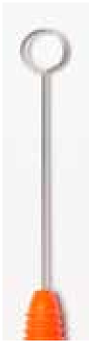
M1103
2-prong
13mm



M1104
3-prong



M1105
4-prong



M1106
Ø 18mm

M1107
Ø 20mm

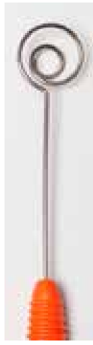
Ø = outside Ø



M1109
oval



M1110
triangle



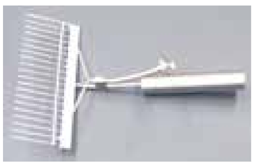
M1111
spiral

Kit Dipping Forks - Kit Pralineervorken - Broches à tremper



M1563
set of 10 pieces: 1 fork each
round (Ø 14, 16, 18 ,20 mm) triangle,
spiral and drop, 2-, 3-, 4-points
stainless steel and plastic handle
suitcase: plastic
240 x 195 x 45 mm

Trufflefork - Truffelvork - Fourchette à truffes



M1100
Large truffle fork for dipping all kinds of sweets in chocolate. Thanks to its large surface you are able to dip several pieces in one time. The fork also has a small lever on the back in order to push out the dipped product.

Whisk - Garde - Fouet



S1613 250 mm
S1614 350 mm
S1615 450 mm

Black handle made of "exoglas"
wires stainless steel
heat resistant up to 220°C
water proof, easy handling
wire thickness 1,8 mm, 16 wires

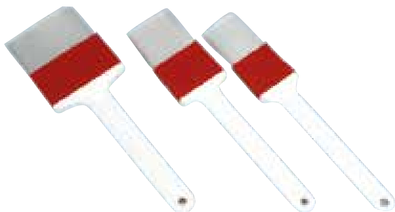
Mixing bowl - Mengkom - Bassin



M1022A 2,5 litre
M1022B 4,5 litre
M1022C 6 litre

Made of PP, natural white
break resistant
hygienic
stackable
usable also for micro-wave

Pastry brushes - Uitstrijkborstels - Pinceaux de cuisine



S3360 400 mm
S3361 600 mm
S3362 750 mm

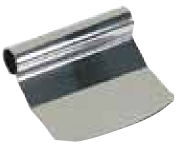
Stick made of polyethylene, nylon bristles

Chocolate grater - Chocolade rasp - Râpe à chocolat



M1565
made in stainless steel
120x115 mm
thickness 0,8 mm
flat





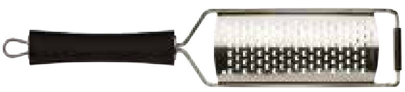
M1566
made in stainless steel
120x110 mm
thickness 0,8 mm
oblique





M1572
fine
340x80x10 mm





M1573
coarse
340x60x10 mm



Funnel - Trechter - Entonnoir



M1121
Holder not included
Ø 190 x 230 mm
Manual control
Stainless steel made
Ø nozzles: 4 and 8 mm
Ideal for jelly
Capacity: 1,9 L



M1122
Holder not included
Dosing funnel with adjustable shot weight



M1123
Holder
Ø 140 x 185mm

Pastry bags - Spuitzakken - Poches



SP40NH 400 mm
SP46NH 460 mm
SP50NH 500 mm

heavy nylon fabric with special coating
food safe
welded seam
with welded hanger
without upper seam and without reinforced tip
useable several times
impermeable

Disposable pastry bags - Wegwerp spuitzakken - Poches jetables



The Blue pastry bags guarantee efficience and optimal food safety.
Made for professionals use is HACCP certified. This innovative product is composed by 3 different layers:
1. Inner glossy layer assures fluency of the filling.
2. Strong layer in between provides strenght and endurance.
3. External layers provides strong grip.

S1740
M: Size 460x260 mm 100 pcs per roll , thickness 75 micron

S1755
L: Size 530x280 mm 100 pcs per roll , thickness 75 micron

S1765
XL: Size 590x280 mm 100 pcs per roll , thickness 75 micron



The Green pastry bags are recommended for chocolate. **NEW**

S1840
M: Size 460x260 mm 100 pcs per roll , thickness 75 micron

S1855
L: Size 530x280 mm 100 pcs per roll , thickness 75 micron

S1865
XL: Size 590x280 mm 100 pcs per roll , thickness 75 micron

Set of decorating nozzles - Set spuitmondjes - Set de douilles



S1926 29 pieces small
height 30 mm
nickel-plated, with adapter
box made of plastic



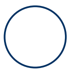
S1952 55 pieces small
height 30 mm
nickel-plated, with adapter
box made of plastic

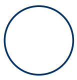


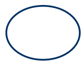
S1936 38 pieces big
height 50 mm
stainless steel, with adapter
box made of plastic

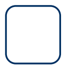
Cutters - Uitstekers - Découpoirs

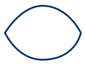


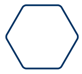

M1136
Ø 25 mm


M1137
Ø 30 mm

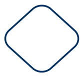

M1138
30x22 mm

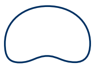

M1140
22x22 mm


M1142
31x20 mm


M1143
25x28 mm


M1144
19x34 mm


M1145
29x27 mm


M1146
33x20 mm


M11471
29x23 mm


M11472
25x20 mm


M11473
27x25 mm

Set of pastry cutters - Set uitstekers - Set de découpoirs

Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 30, 40, 50, 60, 70, 80 ,90 ,100 ,110 mm



S02004
round, plain



S02005
round, serrated

Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 37, 51, 64, 82, 95, 110, 122, 134, 149 mm

NEW



S02006
star

Stainless steel
Thickness: 0,4-0,5 mm
Height: 30 mm
Ø 35, 42, 51, 68, 80, 90, 100 ,110 mm

NEW



S02007
heart

Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 42, 53, 61, 71, 80, 90, 103, 110, 124 mm

NEW



S02008
triangle

Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 25, 32 , 38, 45, 50, 58, 67, 74, 82 mm

NEW



S02009
square

Stainless steel
Thickness: 0,4 mm
Height: 30 mm
Ø 40, 54, 67, 80, 93, 105 , 118 ,133 ,149 mm

NEW



S02010
flower

Königsberger cutter



M1153
combination: heart, round, flower

Hand cutter - Rij uitsteker - Découpoir



M1169 Ø 24 mm
M11692 Ø 24 mm
M11693 Ø 24 mm
M11694 Ø 24 mm

Cookie Dough Cutter - Koekjesdeegsnijder - Trancheuse pour pâte à biscuit NEW



M1048

The Cookie Dough Cutter is made for cutting round or cornered doughs.
The cutting size is 6,5mm, the dough rope 40 mm, length 390 mm.

The Cookie Dough Cutter can be delivered with one round and one cornered moulds, two round moulds, two cornered moulds or one bigger and one smaller mould.

The bearing block (base) consists of anodized aluminium,
all other parts are made of stainless steel.

Accessories: 1 roll of wire, screws, tools.





Stamps - Stempels - Tampons



M1154
"Easy Fleur"

Black box containing 12 aluminium stamps covered in nickel.
They allow to make sugar or chocolate decorations by dipping the stamps. It is possible to dip 2 or 3 times before you need to cool them again. Easy and quick for a bright effect.

Dimensions box: 32.5 x 21 cm



Structured sheets - Reliëfvellen - Feuilles structurées

Every article is composed by 15 pcs of the same shape and is coming in 2 sizes:
SS001M 360 x 340 mm
SS001L 360 x 640 mm


SS001M
SS001L


SS002M
SS002 L


SS003M
SS003L


SS004M
SS004L


SS005M
SS005L


SS006M
SS006L


SS007M
SS007L


SS008M
SS008L


SS009M


SS010M
SS010L


SS011M
SS011L


SS012M
SS012L

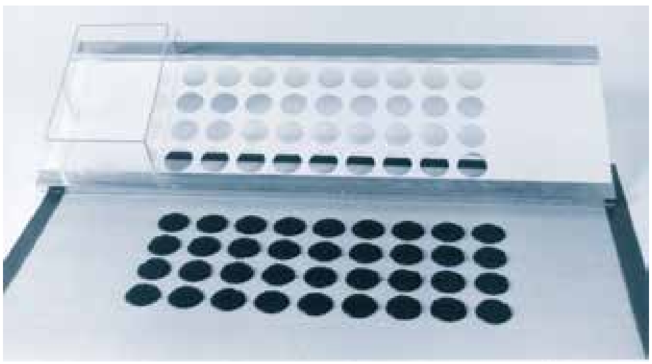

SS013M
SS013L







Chocolate stencil - Sjabloon met rakel - Pochoir chocolat



M1151
Device for stencil
Made of polycarbonate

Stencil: ±200x570mm

M1148
Ø 25x2mm
Included M1151

M1148A
Ø 20x2mm
Included M1151

M1149
Ø 30x2mm
Included M1151

M1150
Ø 40x2mm
Included M1151

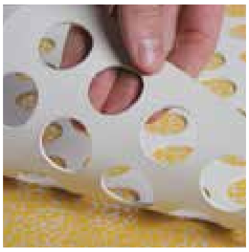
M1152
ovalx2mm
Included M1151

Rubber Mats - Rubbermatten - Chablons en caoutchouc



Rubber made
380 x 600 mm

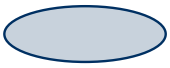
M1155 Ø 26 x 2 mm	**M1158** Ø 60 x 2 mm	**M1161** Ø 50 x 3 mm	**M1164** Ø 30 x 5 mm
M1156 Ø 30 x 2 mm	**M1159** Ø 26 x 3 mm	**M1162** Ø 60 x 3 mm	**M1165** Ø 50 x 5 mm
M1157 Ø 50 x 2 mm	**M1160** Ø 30 x 3 mm	**M1163** Ø 26 x 5 mm	**M1166** Ø 60 x 5 mm

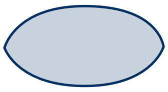



Chocolate stencil - Sjabloon - Pochoir chocolat

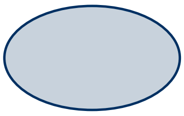
Rubber made
300x400x2 mm



LS067
15 x 45 mm
stencil with 77 prints



LS087
46 x 22 mm
stencil with 56 prints



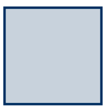
LS082
48 x 29 mm
stencil with 42 prints



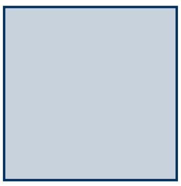
LS100
30 x 40 mm
stencil with 49 prints



LS076
35 x 83 mm
stencil with 24 prints



LS095
35 x 35 mm
stencil with 48 prints



LS081
60 x 60 mm
stencil with 20 prints



LS054
40 x 50 mm
stencil with 30 prints



LS018
40 x 72 mm
stencil with 20 prints



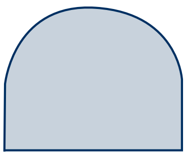
LS013
125 x 55 mm
stencil with 10 prints



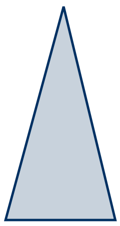
LS023
25 x 55 mm
stencil with 35 prints



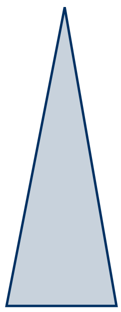
LS063
25 x 90 mm
stencil with 28 prints



LS001
65 x 80 mm
stencil with 15 prints



LS031
30 x 60 mm
stencil with 35 prints



LS068
30 x 80 mm
stencil with 36 prints



Caramel Rulers - Dikte latten - Règles à fondant



M1070
20 x 3 x 500 m

M1071
20 x 5 x 500 m

M1072
20 x 8 x 500 m

M1073
20 x 10 x 500 mm

M1074
20 x 12 x 500 mm

M1075
20 x 15 x 500 mm

M1076
30 x 20 x 500 mm

Stainless Steel Frame - Inox kader - Cadre en acier inoxydable



M1081
375 x 375 x 10 mm

M1082
375 x 375 x 15 mm

M1083
375 x 375 x 20 mm

M1084
375 x 375 x 25 mm

M1085
375 x 375 x 30 mm



M1086
210 x 210 x 40 mm

Polycarbonate frames - Set polycarbonaat kaders - Set de cadres en polycarbonate



M1080
8 pieces
440 x 350 x 3 mm OUTSIDE
360 x 270 x 3 mm INSIDE







Showpeels - Showpeels - Showpeels

Showpeels are thin silicon sheets with pre-embossed patterns on one side.
Just cut out the pattern, dip it in hot isomalt, then peel back the silicon revealing an intricate pattern ready for use. Few drops of colour in your isomalt is enough to give your showpiece a crystal-like look. Airbrush some dark highlights around the outer edges and your sculpture will show its best detail.
When transparency is not needed, use it with chocolate, pressed pastillage or fondant.
Showpeel mats are 210x110 mm.



ST001



ST004



ST005



ST006



ST007



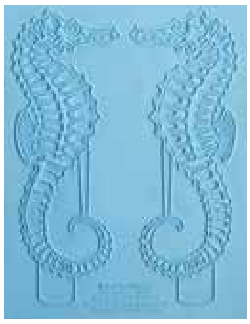
ST009



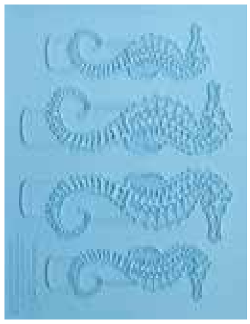
ST011



ST013



ST016



ST017





ST019



ST021



ST023



ST029



Food jelly for moulds - Gel voor vormencreatie - Gel alimentaire pour le moulage

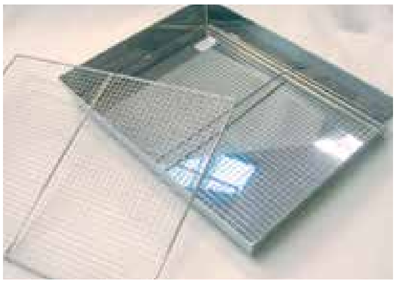
COL4005
Reusable jelly for making moulds. The food jelly allows you to create your own mould for chocolate!
If you have a model and you want to make it into chocolate this is what you need.



How to proceed:
1. Melt the jelly into the microwave till the product is completely liquid.
2. Grease your model with vegetable oil.
3. Put the model into a container.
4. Coat entirely the model with the jelly and wait till it is hardened.
5. Remove the model from the hardened jelly by using if necessary a cutter.
6. Close again the mould obtained with an elastic (rubber band), then pour the chocolate and wait till it is hardened.
7. Carefully remove the chocolate model, and then proceed with final decoration.

Once you produced your mould the jelly is reusable again, if you indeed prefer to preserve your mould, wrap it with plastic film without air and far away from humidity and warm/heating sources.

Candying tray & grid - Kandizeerbak & grill Candisoire & grille

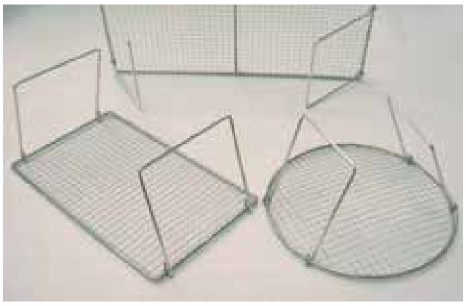


M1090
Candying tray
400 x 300 x 60 mm

M1091
Candying grid
290 x 390 mm

M1092
Candying grid
275 x 375 mm

Coating grill - Doorhaalgrill Grille à tremper



M1095
Coating grid
Ø 190 mm

M1096
Coating grid
250 x 150 mm

M1097
Coating grid
350 x 150 mm

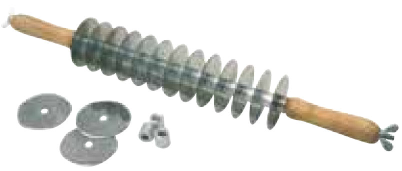
Caramel cutter - Karamel snijrol - Rouleaux à bonbons



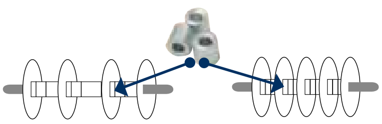
M1232
600 mm
16 knives (adjustable)
alu/stainless steel
inserts of 5, 10 and 15 mm



M1233
380 mm
16 knives (adjustable)
alu/stainless steel
inserts of 5 and 15 mm



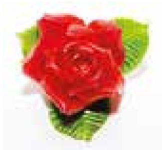
M1218
21 knives



Remark:
Easily to change the distance between the different knives
Extra knives and inserts available on request

Sugar kit - Suikerset - Set à sucre





MSUGARK
The SUGAR KIT it is a complete set of articles to start playing with sugar. You can become a sugar artist by using all the items of the kit: the lamp, the pump, the scissors, the fire lamp, the sugar thermometer, one silicon mold for flower, the latex gloves, 3kg of isomalt, 200 gr of silicon gel, 5 mix colours for sugar, the stainless steel working table.



Professional equipment for sugar - Professioneel materiaal voor suiker
Matériel professionnel pour sucre



SU007
Hot blower



SU008
Spirit lamp



SU033
Latex gloves
1 set



S2480
Silicon mat
300x400 mm



SU031 Sugar pump
SU032 Double sugar pump



SU0001
Isomalt, 1 kg



SU022
Torch



SU030
Lamp



M1172
Refractometer
Double scale: 0- 50°
50-80°



M1173
Sugar thermometer



M1154
"Easy Fleur"
Set of 12 stamps

Professional equipment for marzipan - Professioneel materiaal voor marsepein - Matériel professionnel pour pâte d'amandes



M1279
Press for marzipan moulds



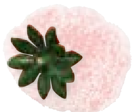
MAM1001
Kit composed by 12 different sticks



MAD2844
Apple leave
plastic
50 mm
100 pcs



MAD2864
Pear leave
100 pcs



MAD00834
Strawberry leaves
plastic
720 pcs



MAD00839
Carrot steel
288 pcs



MAD00297
Broom
130 mm
100 pcs



S1304
Professional airbrush
Nozzle Ø 0,2 mm
Fluid cup capacity: 0,5 cc



S1305
Professional compressor for airbrush
Manual pressure control. 6 bar (86 PSI)
Oil Less



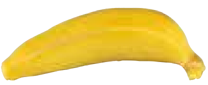
Colours: see page 53

S1303
Airbrush Kit complete: S1304+S1305

Marzipan moulds - Marsepeinvormen - Moules pour pâtes d'amandes



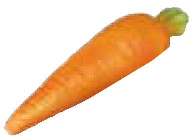
MAP2002
40 gr



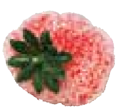
MAP2004
2 à 20 gr



MAP2103
2 à 20 gr



MAP2010
45 gr



MAP2014
2 à 15 gr



MAP2016
40 gr

More models available on chocolateworld.be

Presentation trays - Displays schotels - Plateaux pour présentation



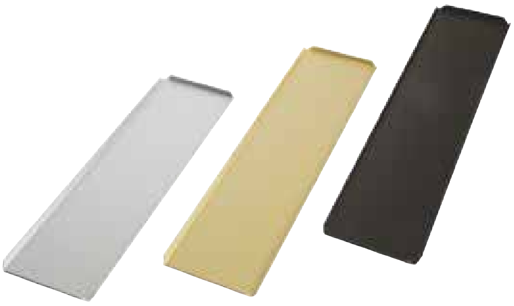
Size 170x170mm
SIL9022 Black tray
SIL9023 Silver tray
SIL9024 Champagne tray



Size: 230x170mm
SIL9041 Black tray
SIL9042 Silver tray
SIL9043 Champagne tray



Size: 170x170mm
SIL9045 Transparant



Size: 500x100mm
SIL9046 Black tray
SIL9047 Silver tray
SIL9048 Champagne tray

Other sizes on request

Interlayer for presentation trays

SIL9025
160x160mm

SIL9044
230x160mm

Cotton gloves
Katoen handschoenen
Gants en cotton



SIL9019 Gloves small / 10pcs
SIL9020 Gloves medium / 10pcs
SIL9021 Gloves large / 10pcs

Cleaning product for moulds
Wasproduct voor vormen
Nettoyant pour moules



M1569
Cleaning fluid for moulds
5 litre

M1570
Sparkling aid for moulds
5 litre

Ask for our mould cleaning/maintenance procedure

Paper roll for enrobing - Papier voor glaceerband - Papier d’enrobage



VP0101 160 mm
VP0102 180 mm
VP0103 200 mm
VP0104 240 mm
VP0105 280 mm
VP0106 300 mm

Product sold per kg



CW1573

Gold leaf machine with roll - Apparaat met goudrol - Appareil à rouleau d’or



M1195
Gold leaf machine with roll

M1196
Gold roll

M1197
Gold leaf machine without roll

Flakes - Vlokken - Éclats



M1193-G
Gold 22 carat flakes 1 gram

M1194-G
Gold 22 carat powder 1 gram



M1193-S
Silver flakes 1 gram

M1194-S
Silver powder 1 gram

Leaves - Bladeren - Feuilles



M1198 Gold
Gold Leaves 22 Carat
25 sheets
80 x 80 mm

M1199 Silver
Silver Leaves
25 sheets
80 x 80 mm

Transfer sheets - Transfertvellen Feuilles de transfert



M1198-T
Goldtransfers 22 Carat
25 sheets
80 x 80 mm

Packaging material - Verpakkingsmateriaal - Emballages



Aluminium sheets / 500gr
± 80x80mm
Special size on request

VAAUB	aubergine	**VAGRIJS**	grey
VABL	blue	**VALBL**	light blue
VAGE	yellow	**VAOR**	orange
VAGO	gold	**VARO**	red
VAGR	green	**VAROOS**	pink



Alumium cups

VC0101	cups gold / 1250 pcs
VC0102	cups red / 1250 pcs
VC0103	cups blue / 1250 pcs
VC0104	cups green / 1250 pcs
VC0105	hexagon gold / 1300 pcs
VC0106	corns gold / 1000 pcs



Paper cups
Ø 60 mm
1000 pcs/ colour

VV0301R	red	**VV0301GR**	green
VV0301O	orange	**VV0301RO**	pink
VV0301GE	yellow	**VV0301W**	white



Paper cups
Ø 75 mm
1000 pcs

VV0302P purple



VC0106E
Polycarbonate frame for cups VC0106

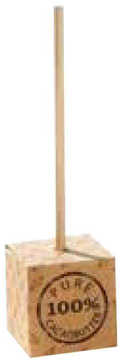


Paper sticks
Ø 3,9 x104 mm

M1205
Paper sticks per 500 pcs

M1206
Paper sticks per 2000 pcs

M1207
Paper sticks per 14000 pcs



Wooden sticks
Ø 4x135 mm

VV0211
500 pcs

Paper cockshaferfeet - Meikeverpoten - Pattes du hanneton



per 50 pcs

M1220 40 mm	**M1222** 60 mm	**M1224** 77 mm	**M1226** 115 mm	**M1228** 155 mm
M1221 50 mm	**M1223** 62 mm	**M1225** 96 mm	**M1227** 130 mm	**M1229** 190 mm

Boxes for pralines - Verpakkingen voor pralines - Ballotins



Ballotin natural

SIL9026 natural 2 pcs / 50 pcs
SIL9027 natural 250 gr / 25 pcs
SIL9028 natural 500 gr / 25 pcs
SIL9029 natural 1 kg / 25 pcs



Ballotin white

SIL9030 white 2 pcs / 50 pcs
SIL9031 white 250 gr / 25 pcs
SIL9032 white 500 gr / 25 pcs
SIL9033 white 1 kg / 25 pcs



Ballotin gold

SIL9034 gold 2 pcs / 50 pcs
SIL9035 gold 250gr / 25 pcs
SIL9036 gold 500gr / 25 pcs
SIL9037 gold 1 kg / 25 pcs



Alumium goldsheets

2000 pcs
SIL9038 for boxes 250gr
SIL9039 for boxes 500gr
SIL9040 for boxes 1 Kg

Bottom in PS (made in polystyrene) gold coloured 350 micron
Cover in PET (made in polyethylene) transparent 350 micron

Magnet mould references recommended: 1000L01, 1000L04, 1000L10 and 1000L13



VDL001
2x2
Box + cover 4 pralines
500 pieces



VDL002
1x1
Box + cover 1 praline
1000 pieces



VDL003
1x2
Box + cover 2 pralines
1000 pieces



VDL004
1x3
Box + cover 3 pralines
1000 pieces



VDL005
2x3
Box + cover 6 pralines
500 pieces



VDL006
2x4
Box + cover 8 pralines
500 pieces



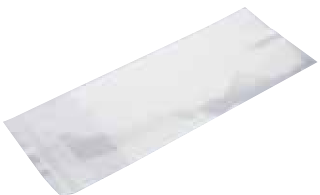
VDL007
3x4
Box + cover 12 pralines
250 pieces



VDL008
1x1
Box + cover 1 praline
1000 pieces
Boxes for business cards pralines
Magnet mould reference 1000L16



CFB001
Bags with sticker for 30-50 gr. Bar
122x60 mm
250 pieces



CFB002
Bags with sticker for 100 gr. Bar
160x75 mm
250 pieces



CFB003
Bags for Lollipop
164x71 mm
200 pieces



VV0203
Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for standard pralines
15 cavities
Size of each cavity: 35x35x15 mm

100 pcs



VV0204
Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for letter moulds CW1628+CW1629+CW1630
1 cavity suitable for 18 letters
Size of the cavity: 163,5x29,5x9 mm

100 pcs



VV0205
Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for 1000L20
2 cavities suitable for 18 pcs total
Size of 1 cavity: 75x75x12 mm

100 pcs



VV0206
Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for 1000L25
1 cavity suitable for 32 pcs
Size of the cavity: 168x110x7 mm

100 pcs



VV0208
Set consisting of:
Carton box: white lid with PVC window + white bottom
Size of the box: 230x155x28 mm

Black chocolate blister for CW1678
3 cavities suitable for 12 pcs total
Size of 1 cavity: 70x62x5 mm

100 pcs





VV0209
Magnetic box
Box + blister + isolation layer
181x175x36 mm
25 pcs





VV0202
Box
for ducks (6 pcs CW1640)
for chickens (6 pcs CW1656)
Transparant PET box + carton inserts (2 sides)
207x37x29 mm
100 pcs



VV0214
Box
for bears (6 pcs CW1697)
for penguins (6 pcs CW1698)
for seals (6 pcs CW1699)
Transparant PET box + carton inserts
207x37x29 mm
100 pcs



VV0013
Transparant lid + black bottom (PET)
176x117x17 mm
100 pcs

Remark
The Chocolate World packaging is food approved



VV0201
Transparant PVC box for flowers
460x55x55 mm
200 pcs



CW1550
54x35x17 mm
2x6 pc/2 x19 gr
275x135x24
double mould



CW1549
54x32x16 mm
2x7 pc/2x14 gr
275x135x24
double mould



VV0102
Flower stalks for roses
200 pcs



VV0103
Flower stalks for tulips
200 pcs





VV0210
Lolly box
Carton
36x36x36 mm
100 pcs

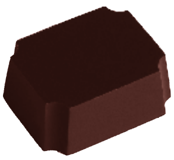
VV0211
Wooden sticks
Ø 4x135 mm
500 pcs



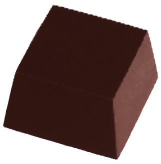
CW1686
Cavities in mould: 47x33x23 mm
Finished product: 33x33x33 mm
1x5 pc/2x20,5 gr
275x135x28
double mould
recto/verso



Magnet moulds • Magneetvormen • Moules magnétiques



1000L01
35x28x14 mm
3x5 pc/13,5 gr
275x135x24



1000L02
24x24x14 mm
4x6 pc/9,5 gr
275x135x24



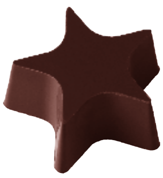
1000L03
Ø50x10 mm
2x5 pc/22 gr
275x135x24



1000L04
Ø32x14 mm
3x5 pc/13 gr
275x135x24



1000L05
35x24x17 mm
3x6 pc/13 gr
275x135x24



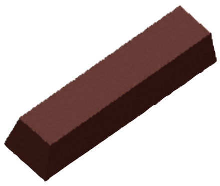
1000L06 (*)
36x36x15 mm
3x6 pc/8 gr
275x135x24



1000L07
32x32x14 mm
3x6 pc/10 gr
275x135x24



1000L08 (*)
37x25x16mm
3x6 pc/12 gr
275x135x24

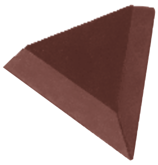


1000L09
48x12x9mm
4x4 pc/5 gr
275x135x24



1000L10
32x24x11 mm
3x6 pc/9 gr
275x135x24

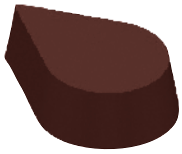
(*) not possible to print with Chocolate Artist



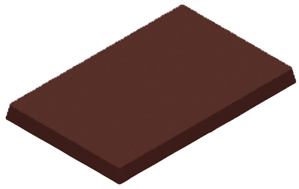
1000L11 (*)
46x40x15 mm
3x4 pc/13 gr
275x135x24



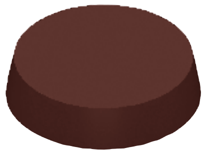
1000L13
30x32x15 mm
3x6 pc/11 gr
275x135x24



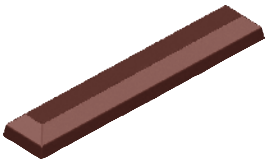
1000L15
37x25x12 mm
3x6 pc/7 gr
275x135x24



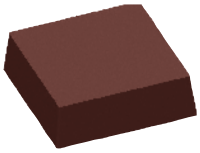
1000L16
85x55x6 mm
2x2 pc/32 gr
275x135x24



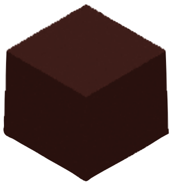
1000L17
32x32x7 mm
3x6 pc/7 gr
275x135x24



1000L18 (*)
80x15x7 mm
12 pc/8 gr
275x135x24



1000L19
under 29x29x9 mm
above 27x27x9 mm
3x5 pc/9 gr
275x135x24 mm



1000L20
23x23x20 mm
3x6 pc/12 gr
275x135x24



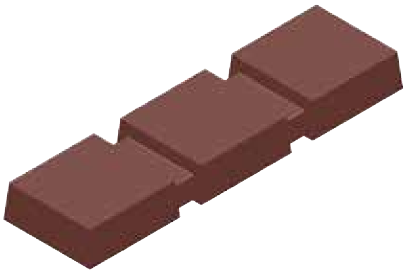
1000L21
24x24x20 mm
4x6 pc/9,5 gr
275x135x24



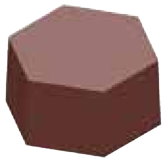
1000L22
45x25x10 mm
2x7 pc/8,5 gr
275x135x24



1000L23 (*)
118x30x13 mm
1x4 pc/46,5 gr
275x135x24



1000L24
108x30x11 mm
1x4 pc/40 gr
275x135x24



1000L25
27x23,5x13 mm
4x6 pc/7 gr
275x135x24

NEW



1000L26 (*)
38x29,5x10 mm
2x8 pc/7 gr
275x135x24

NEW



1000L27
53x20x12 mm
3x4 pc/10,5 gr
275x135x24

NEW



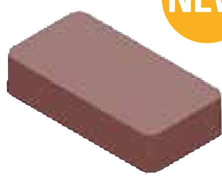
1000L28
∅23x20 mm
4x6 pc/10 gr
275x135x24

NEW



1000L29
45x32x10 mm
2x6 pc/10,5 gr
275x135x24

NEW



1000L30
41x24x10 mm
3x4 pc/11 gr
275x135x24

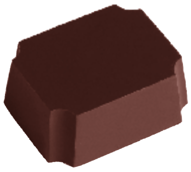


2000L01
59x59x7 mm
1x5 pc/23 gr
275x175x24

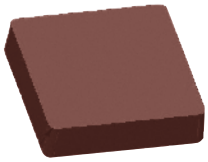


2000L04
63x62x8 mm
1x4 pc/25 gr
275x175x24 mm

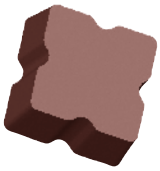
(*) not possible to print with Chocolate Artist



2000L02
35x28x14 mm
4x5 pc/14 gr
275x175x24
same model as 1000L01



2000L03
39x40x9 mm
3x4 pc/16 gr
275x175x24



2000L05
27x27x13 mm
4x6 pc/14 gr
275x175x24

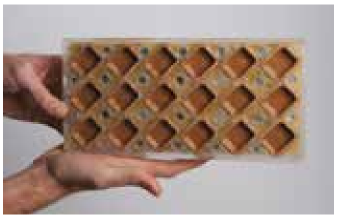


2000L06
105x50x7 mm
2x2 pc/45 gr
275x135x24

Standard transfer sheets for magnet moulds
Standaard transfertvellen voor magneetvormen
Feuilles de transfert imprimées pour moules magnétiques

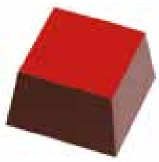
New & larger range



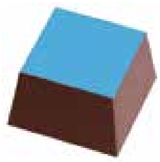



1 Insert the precut transfer sheet on the bottom stainless steel plate with the printed cocoa butter side up
2 Close the mould: the magnets will keep fixed both sides
3 Complete by filling the mould with chocolate as a regular chocolate mould (solid or shell moulding)
4 After cooling and demoulding, the design remains on the top of the praline

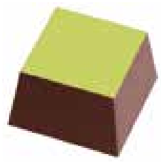
Full mono colour - Monokleuren - Mono coloré



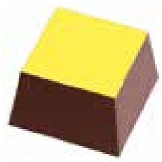
L0011
red



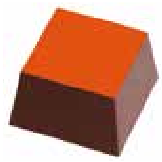
L0012
blue



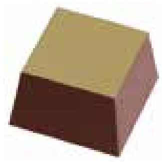
L0013
light green



L0014
yellow



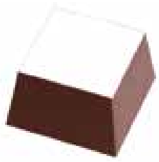
L0015
orange



L0016
gold

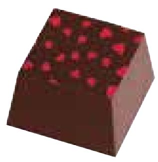


L0017
silver

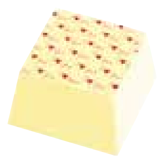


L0018
white

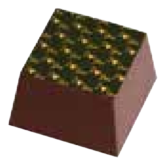
Valentine - Valentijn - Saint-Valentin



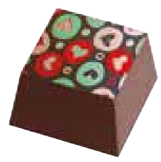
L3003



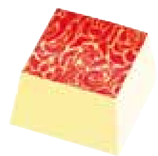
L91003



L91000



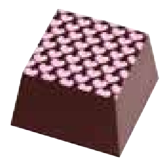
L6184TV3



L51200N25



L603323



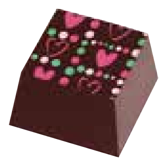
LF003153



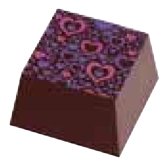
LF003242



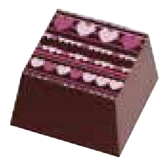
LF003325



LF003345



LF003240



LF003244

Mother's & Father's day - Moeder- & Vaderdag - Fête des Mères et des Pères


LF009165

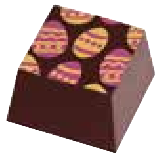

LF003217

Easter - Pasen - Pâsques


LF000642


LF003080


LF009164


LF009023


LF009034

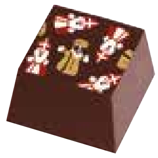

LF000647

Halloween & Saint-Nicholas - Halloween & Sinterklaas - Halloween & Saint Nicholas


LF003178

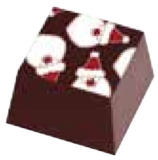

LF003182


LF000625


LF003339

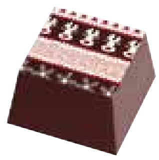
Christmas & New Year - Kerstmis & Nieuwjaar - Noël & Nouvel An

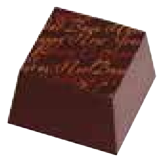

LF000534


LF006455


LF003334


LF003353


LF003247

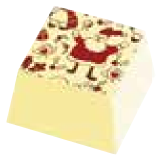

LF003012

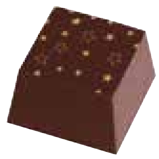

LF003249


L30003


LF003428


LF003072


LF003171


LF000360


LF004252
for 1000L02


LF004250
for 1000L09

Nature - Natuur - Nature


LBAMY

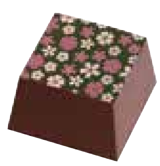

LBAMG


L14001


L14000

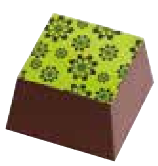

L30700M

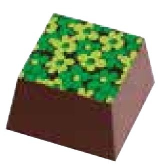

L6240TD

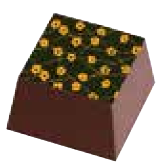

L60767F


L6171D3

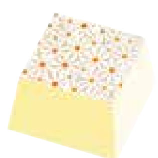

L6128F0


L6161D4


L61074D


L6074G8


L601902

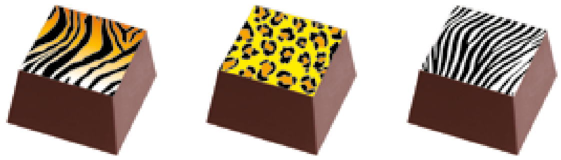

L610602



L6236PVAK L609224D L51900AE L6420NAE L6175DK03 L62527A3 LF003016



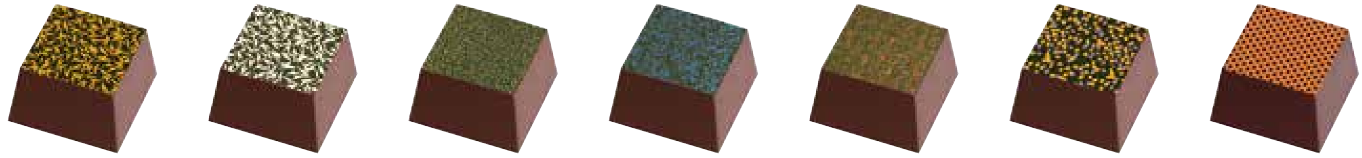
LF002992 LF003214 LF000658 LF009078 LF000484 LF003278 L09612



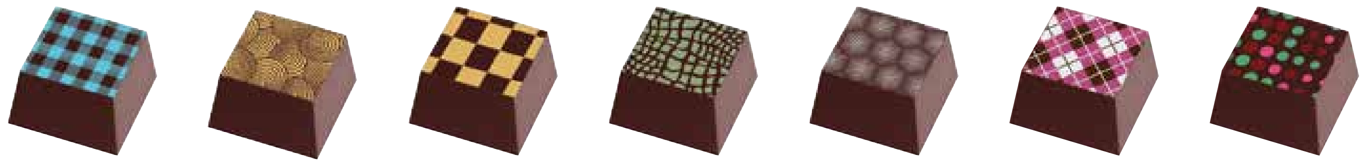
L09608 L010971 L588002



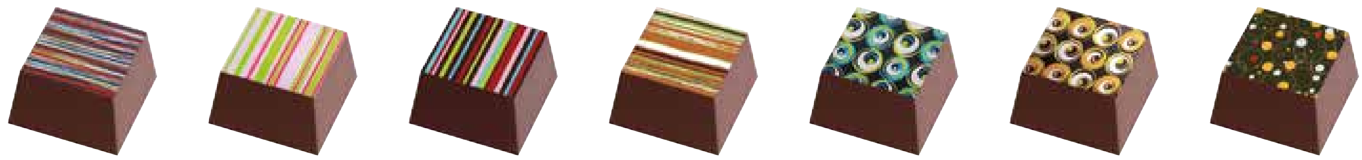
Abstract - Abstract - Abstrait



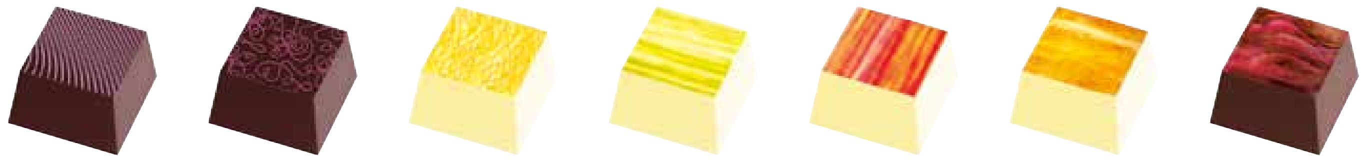
L17000 L17002 L105000 L292005 L605336 L6090GV LF009004



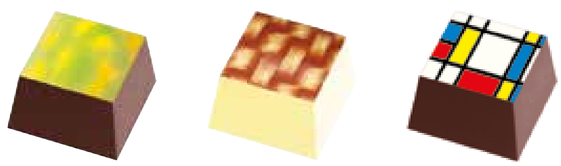
LF009013 LF009172 LF000708 LF000716 LF009124 LF009102 LF009103



L6102D37 L6169DF7 LF003363 L6102B2D L6160DE2 L6160GD2 L6088GS6



LF003154 LF000622 L6387NN L30300AE L6043N02N04 L6307N04N14 L6320NNNN



L6306AEN04 L40300N01 L09610







L09614
This transfer sheet is made to fit magnetic mould 1000L25

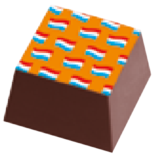


L011441
This transfer sheet is made to fit magnetic mould 2000L06

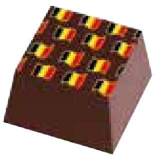


L0113323
This transfer sheet is made to fit magnetic mould 2000L06

Around the world - Rond de wereld - Autour du monde



L010700

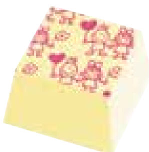


L11616



L011520
This transfer sheet is made to fit magnetic mould 2000L03

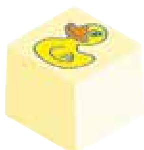
Toys - Speelgoed - Jouets



LF000724



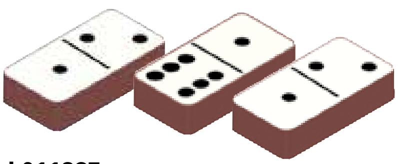
L154001



L09611
This transfer sheet is made to fit magnetic mould 1000L20



L09616
This transfer sheet is made to fit magnetic mould 1000L19



L011287
This transfer sheet is made to fit magnetic mould 1000L30



L010970
This transfer sheet is made to fit magnetic mould 1000L16



L011331
This transfer sheet is made to fit magnetic mould 1000L16

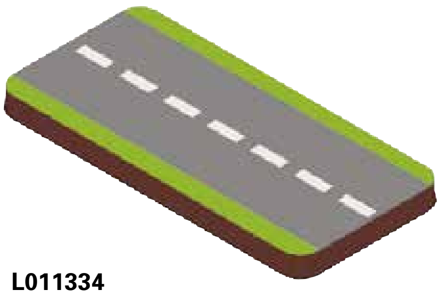


L011440
This transfer sheet is made to fit magnetic mould 2000L06





L010969
This transfer sheet is made to fit magnetic mould 1000L20



L011334
This transfer sheet is made to fit magnetic mould 2000L06

Divers - Diversen - Divers

This transfer sheet is made to fit magnetic mould 1000L19



LKISSL02
Pink



L09613
Gold



L09606
Red



L09607
Black



L09615
Silver



L011774
This transfer sheet is made to fit magnetic mould 1000L29

Lollipops - Lollies - Sucettes

Every article is composed by 60 sheets having 5 different designs each
These transfer sheets are made to fit magnetic mould 2000L01



LOL9K2N



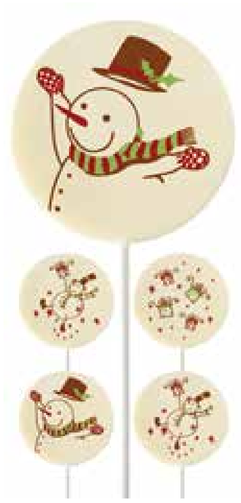
LOLK2NN



LF009107



LF004306



LF004304



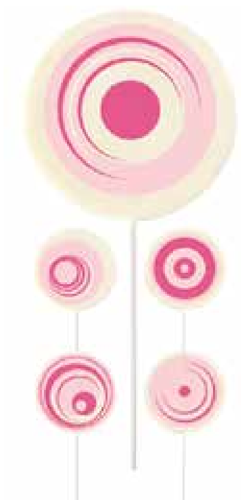
LF004305



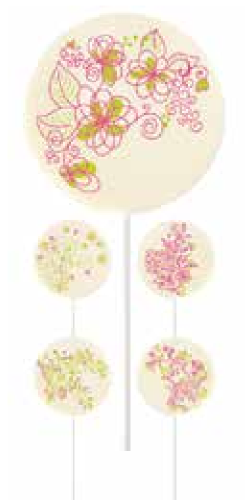
LF004307



LOL6KNN



LOL0KNN



LOLKNAE



Every article is composed by 60 sheets having 5 different designs each
These transfer sheets are made to fit magnetic mould 2000L04.



LF004285



LF004286

L011346
This article is composed by 60 sheets
These transfer sheets are made to fit magnetic mould 2000L01





M1205
Paper sticks per 500 pcs

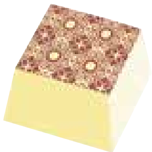
M1206
Paper sticks per 2000 pcs

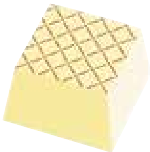
M1207
Paper sticks per 14000 pcs

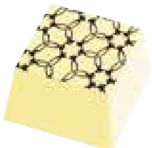
LSTAND
Stand display for lollipops

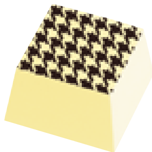
E-Number free - E-nummer vrij - Sans numéro E

Each design is made with 100% cocoa powder


LF009145


LF009148


LF009149

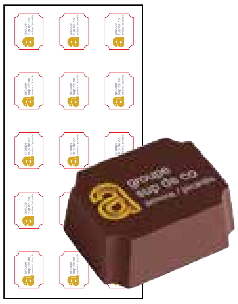

LF009270


LF000681

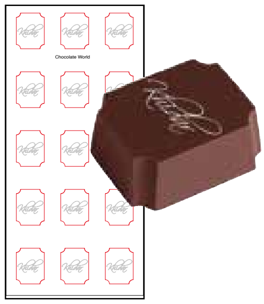
Exclusive transfers sheets for magnet moulds
Exclusieve transfersvellen voor magneetvormen
Feuilles de transfert exclusives pour moules magnétiques

This product is highly suggested if you have to produce more than 400 sheets with the same design.

If you wish to use a personalized design for your transfer sheet we can develop it for you. Simply e-mail your design or your logo in electronic format (pdf, jpg,eps, ai, psd, gif, tiff). Then we will come back to you with a layout proposition which will allow you to see the final result. Only after your written confirmation we will proceed with the production. You can use 1 up to 4 colours on a transfer sheet, also gold and silver are available. Please refer to the following list for the colours available.
Important: in case you would like to print a logo, it is necessary to specify the required magnet mould reference.
(1000L01,... see page 39)







Colours for exclusive transfers

Colours printed on chocolate are different then printed on paper



Wine red
Red
Cherry
Fuchsia
Pink
Violet
Purple
Lavender
Grey
Persian blue
Blue
Light blue

Orange
Caramel
Mocha
Beige
Salmon
Light green
Asparagus
Green
Turquoise

Black
Black brown
Cocoa
Seal Brown
Light brown
White
Ivory
Yellow
Gamboge
Gold

Crea Silver
Crea scarlet
Crea bronze
Crea Gold

Chocolate Artist for magnet moulds - voor magneetvormen - pour moules magnétiques

"The Key to print your Chocolate"
an idea of Chocolate World

For the first time ever by using the software and magnetic moulds you can easily produce personalized printed chocolate. With just a few clicks of the mouse you can place a design perfectly centered to any one of a dozen magnetic moulds.The software is developped to be used with any kind of printer compatible with edible ink.The software is constantly updated with recent new magnet mould shapes and new stencil designs.
Printer and edible inks on request.

Software Features
- Runs on Windows 2000, XP, Vista, and Windows 7.
- Supports all TWAIN compliant scanners.
- Import all major image formats such as jpeg, gif, tiff, and png.
- Automatically position designs for correct printing onto transfer sheets.
- Create text and messages with ease, even add circular text to round chocolate.
- Easily fill entire transfer sheets.
- Includes the ability to apply special effects and crop pictures.
- Remark: 1000L06, 1000L08, 1000L11, 1000L18 and 100L23 are not possible to design in the software (*)



ART1001
software + USB security stick

The USB security stick is the key which will allow you to print your own design on the neutral transfer sheet. You need a personal computer and printer working with edible inks.
The USB security stick does not contain any software or data: you can download the software at www.chocolate-artist.com and this is free of charge. To proceed with the printing on the neutral transfer sheets, your computer will need the USB security stick plugged in (in order to "allow" the printer to use the software).
Chocolate World developped this usb security stick to allow everyone to test the software and its wide range of applications free of charge. So only when you are convinced of the potential of the software and you want to start printing, you can purchase the security stick.



ART3001
neutral transfer sheets
100 pcs
273 x 132 mm

ART3002
neutral transfer sheets
50 pcs
273 x 132 mm

The neutral transfer sheet is the sheet on which you can print your own designs, pictures or logo's. They are made to be used into our magnet moulds. The side to be printed is coated by a thin layer of cocoa butter. This allows the logo or picture to be transfered to the chocolate.

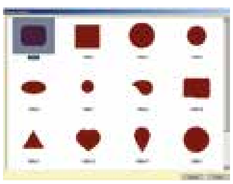


NEW

COL3870AF
White airbrush is ideal to put a first layer on your milk or dark chocolate if you want to print with Chocolate Artist.
Standard content: 100 gr

Pictures • Logo's • Full-colours... all created by yourself!

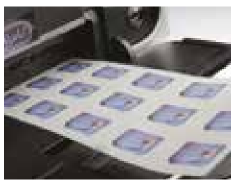
choose model



place logo and modify text



printing





Do you want to know more? Go to www.chocolate-artist.com
Take a look at the video and download the software free of charge

Chocolate Artist for stencils A4 - voor A4 stencils - pour chablones A4

With the latest version of Chocolate Artist you can also print on A4!
The software has been updated with the design of the 3 mentioned stencils. Once you browse the desired logo/ picture from your pc and you choose the related stencil, you can print onto A4 neutral transfer sheet (art.3003). The software will centralize the picture according to the layout of the chosen stencil. Once you've printed the sheet, the prints will perfectly match the cavities of the stencil.

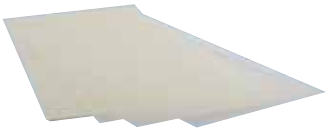


M1151A4
Device for stencil
Size 210 x 297 mm

ART401 Ø 40 mm
ART402 Ø 40 mm
ART403 50 x 20 mm

Stencils
Thickness 2 mm
Made of polycarbonate and stainless steel scroll bars
Included M1151A

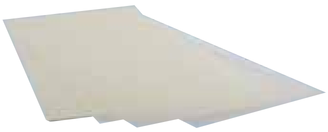
Neutral transfer sheets - Neutrale transfersvellen - Feuilles de transfert neutres



for CHOCOLATE use:

ART3001	cocoa butter sheets, for S1000 moulds (273x132 mm) - 100 pcs
ART3002	cocoa butter sheets, for S2000 moulds (273x172 mm) - 50 pcs
ART3003	cocoa butter sheets, A4 format (210x297 mm) - 50 pcs

The plastic sheet is coated by a thin layer of a flavourless mixture specifically made for printing to be easily transferred to chocolate.



For PASTRY use:

S4033	sugar sheets, A4 format (297x210 mm) - 24 pcs
S4037	sugar sheets, A5 format (148x210 mm) - 48 pcs

Sheets can be used in any type of edible printer.
The sheet is a very thin piece of flavourless icing, white in colour and affixed to a plastic backing sheet to make it possible to handle and pass through the printer. When printed, fully dry and removed from the backing sheet, the edible icing is extremely pliable and manageable without cracking or tearing. Completely safe for human consumption, made from 100% EC approved ingredients. Sheets will last for 12 months if stored as instructed.





CW1622

AZO FREE colours - AZO FREE kleurstoffen - AZO FREE colorants

Chocolate World proudly presents its collection of AZO free colours, meaning the entire range of our food colourants is 100% AZO-dye free.
To explain why we took the decision to ban all AZO-dye containing colourants, it's important to know what AZO dyes are.

AZO dyes are colourless particles, which have been coloured using an AZO compound. Many AZO dyes are non-toxic, although some have been found to be harmful for health.
Some of these AZO dyes are used for the production of food colourants, the so-called 'E-numbers'.
Following E-numbers are known to contain harmful synthetic colourants: E102, E104, E110, E122, E124 and E129.
To preserve the safety of our customers & the final consumer, Chocolate World decided to suspend the sale of any colourant with AZO dye.

The regulation (EC) No. 1333/2008 of the European Parliament and the Councel of December 2008 on food additives lays down rules on food additives used in foods, ensuring a high level human health and consumer protection, and provides for rules on the labelling of food additives.
e.g. Starting January 2009 all the food products containing above mentioned 'E-numbers', must report on their label the following text:
"may have an adverse effect on activity and attention in children".

Spray - Spray - Spray

AZO FREE

These colours should only be applied on the chocolate after emptying the mould.
Store in a dry and cool place.
Perfect for decoration pieces, sugar-based products and almond pastry. Please make sure that your product to colour is not too cold or too dry. This spray is available in standard and pearl.

Standard content 100 ml

Use: Shake well before use. Apply a homogeneous layer of the spray on the surface from a distance of about 200 mm. The intensity of the colour you can determine yourself by spraying different layers, paying attention to implement short pauses to avoid dripping.
After every use wash the spraying head with hot water.



Standard

- **COL2554AF** sky blue
- **COL2552AF** yellow
- **COL2551AF** pink
- **COL2560AF** red
- **COL2555AF** green
- **COL2558AF** orange



Pearl

- **COL2004AF** silver
- **COL2002AF** gold
- **COL2008AF** blue cobalt
- **COL2006AF** copper
- **COL2005AF** bronze
- **COL2007AF** ruby



Lake powder - Poeder - Poudre

Powder food colouring for the decoration of food, in particular of greasy food, confectionery and fine bakery.
Store in a cool, dry place.
The powder can be used for various purposes.

Standard content: 25 gr
Bigger quantity 1 - 20 kg: upon request

Use: Make sure you add small proportions. You can add it directly to the mixture of your dough, or apply with a brush to the surface that needs decorating.
Use a soft and dry brush. You can also mix these powders with white chocolate. If you do so, add in moderation, since these colourants are very strong. You can use this for colouring your hollow figure moulds.







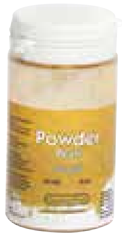
COL1552AF	yellow E172
COL1550AF	orange
COL1560AF	red E172
COL1551AF	pink
COL1554AF	heavy blue
COL1562AF	white
COL1555AF	green E133-E172
COL1569AF	violet
COL1570AF	black
COL1571AF	ribo yellow

Pearl powder - Poeder - Poudre

Product for the decoration of food, in particular confectionery and fine bakery. Store in a cool and dry place.
This powder can be used for the same purposes as the standard powder, the only difference being the final product. These powders result in a metallic look.
Unlike the standard powder, these powders can also be used for your pralines.

Standard content 25gr
Bigger quantity 1 - 20 kg: upon request

Use: these colours can be applied in 2 different ways:
You can brush the powder with a soft and dry brush, see page 21, in to the mould
or mix it with cocoa butter and spray with the spraying gun.



COL1001AF	lustre gold
COL1002AF	bright gold
COL1003AF	lustre silver
COL1004AF	bright silver
COL1005AF	bronze
COL1006AF	cupper
COL1007AF	ruby
COL1008AF	blue cobalt



Airbrush - Airbrush - Airbrush

Food colouring for use with airbrush. Intended for the decoration of food. Store in a dry place at room temperature.
Best to use with the S1303. Highly recommended for marzipan, cream-based fine bakery products, sugar paste, wafers and cakes.
Two ranges available: standard and pearl.

Standard content: 100 gr
Bigger quantity : upon request

Use: Make sure the spray gun is clean and perfectly dry. This is very important for a nice and even division of the colour. Hold the spray gun at a 200 mm distance to avoid dripping. You can choose the intensity of the colour by spraying multiple layers, but if you do, implement short pauses to avoid dripping.





Standard



COL3558AF	orange
COL3554AF	sky blue
COL3551AF	pink
COL3553AF	red
COL3559AF	violet
COL3555AF	green
COL3550AF	lemon yellow
COL3552AF	egg yellow
COL3556AF	chocolate brown
COL3557AF	black

Pearl

COL3050AF	lemon yellow
COL3051AF	pink
COL3052AF	egg yellow
COL3053AF	bright red
COL3054AF	sky blue
COL3055AF	bright green
COL3056AF	chocolate brown
COL3057AF	black
COL3058AF	orange
COL3059AF	bright violet
COL3002AF	gold
COL3004AF	silver

Airbrush for chocolate pearl - Airbrush voor chocolade - Airbrush pour le chocolat

These pearled colours are developed for airbrushes to ensure a perfect atomization on the surface of chocolate. Thanks to its new formula, this colourant does not detach from the chocolate surface.

Standard content: 100 gr
Bigger quantity upon request

Use: Atomize using an airbrush on the part to be decorated until the required tonality is achieved.
It is very important shaking the bottle before using the product and carefully clean the airbrush with alcohol after use.







COL3800AF	pearl gold
COL3801AF	pearl silver
COL3802AF	pearl pink
COL3803AF	pearl red
COL3804AF	pearl yellow
COL3805AF	pearl sky blue
COL3806AF	pearl green

Airbrush for chocolate - Airbrush voor chocolade - Airbrush pour le chocolat

White airbrush is ideal to put a first layer on your milk or dark chocolate if you want to print with Chocolate Artist.
Standard content: 100 gr



COL3870AF	white

NEW



Cocoa butter - Cacaoboter - Beurre de cacao

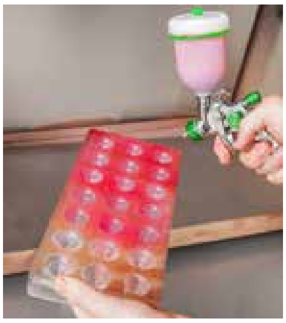
The cocoa butter based colours are made for the decoration of chocolate and other fatty products.

Standard content: 150 gr
Bigger quantity upon request

Use: Cocoa butter can be spread with a brush directly onto the surface to be decorated. Alternatively the colour can be diluted in chocolate, and then applied onto the surface to be decorated with a spraying gun (M1266) giving a velvet effect.



COL5001AF	white
COL5002AF	blue
COL5003AF	orange
COL5004AF	yellow
COL5005AF	red
COL5006AF	green
COL5007AF	pink



Cocoa Butter Velvet - Cacaoboter Velvet - Beurre de cacao Velvet

The cocoa butter velvet colours are now made with cacao butter and real chocolate only ! (Hydrogenated fats are not anymore used)

Cacao butter spray for colouring most of your pastries. Perfect for the decoration of semi-freddo, ice-creams and mousse, but also chocolate pieces.
Store in a dry and cool place.
Creates a smooth velvet look. This product is tasteless and will add an extra dimension to your decorations, thanks to the velvet effect and delicate nuances.

Standard content 400 ml

Use: Shake well before use. Make sure that your pastry/piece is not too cold. Please take note that a regular and nice colour can only be obtained by covering the pastry/piece with several thin layers. Keep the spray at a distance of about 200 mm.
After every use wash the spraying head with hot water.



COL2662AF	white
COL2651AF	pink
COL2654AF	blue
COL2655AF	green
COL2660AF	red
COL2652AF	yellow
COL2663AF	milk choc
COL2664AF	dark choc
COL2665AF	white choc



Special Sprays - Speciale Sprays - Sprays spécials



Cool spray

COL4003

Ideal product for the instantaneous cooling of sugar-based products and chocolate. Perfect to facilitate your work for chocolate pieces.
Use: Keep the spray fairly close to your liquid chocolate or sugar for instant solidification. Avoid contact with eyes or fingers.

Standard content: 400 ml

Shiny Spray

COL4002

Ideal product for adding extra shine to your products and preserving them from oxidation.
Ideal for all your chocolate/sugar/marzipan pieces.
Use: Keep the spray at a distance of about 200 mm and make sure your entire piece is covered to avoid cracking the layer.
Note that one layer of spray is enough.

Standard content: 400 ml

Cocoa Spray

COL4001

Ideal product for adding a thin layer of cocoa butter on the surface of all your marzipan figurines. Intended to prevent dehydration.
Use: Keep the spray at distance of about 200 mm and make sure your entire piece is covered to avoid cracking the layer. More layers can be applied if desired, but remember to implement short pauses between spraying to avoid dripping.

Standard content: 400 ml

Marking Pen - Tekenpen - Feutre

These marking pens are made to draw and write with extreme precision on the solid surfaces of chocolates, cakes or confectionary products such as wafer, icing decorations, marzipan, biscuits...

COL4004AF Marking pens assorted (8pcs)

COL4011AF gold and silver

Chocolate polish

Coating agents ready for use to polish products coated with chocolate.



COL4020
Shellac polish
250 ml



COL4021
Arabic gum polish
250 ml

Violet - Violet - Violet

NEW



COL7001
Crystallised violet flowers 1kg

The crystallised violet flower will help you decorating pastries, whipped cream, chocolates, and marrons glacés. It can also be used as a sugar substitute in a cup of tea.
Serving suggestion: drop a crystallised flower into a glass of champagne. It will gently colour and flavour the drink and after a little while, rise up to the top of your Champagne glass.



COL7002
Violet aroma
50 ml



COL7003
Violet sugar 1kg
Flavoured and coloured caster sugar is ideal with fromage frais, crème brûlée and pancakes.
Useful tip : frost your cocktail glass with a lemon ring and put the sugar on top to give your glass a frost effect.



COL7004
Rose sugar 1 kg





Aromas - Aroma's - Arômes

NEW

Content per bottle: 50 g



COL6001
Basil



COL6002
Lemongrass



COL6003
Sweet mint



COL6004
Ginger



COL6005
Coco



COL6006
Passion fruit



COL6007
Green apple



COL6008
Wild strawberry



COL6009
Lemon skin



COL6010
Sweet orange



COL6011
Black currant



COL6012
Citron



COL6013
Lila



COL6014
Cola



COL6015
Tonka Bean





COL6016
Greek yoghurt



COL6017
Rum



COL6018
Chardonnay white wine



COL6019
Cabernet red wine



COL6020
Eucaliptus

25th ANNIVERSARY 25 25th ANNIVERSARY

THE BOOK
THE APP
THE DVD

BELGIAN CHOCOLATES

ROGER GEERTS



"Belgian Chocolates" by Roger Geerts - The BOOK



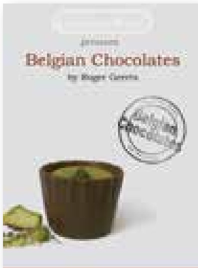
Roger Geerts has been a very known teacher in chocolate for already more than 35 years.
The book is edited by Chocolate World and translated in 3 languages:
Dutch, English and French.
It explains about how to make chocolates, and describes in a very detailed way more than 200 recipies.

NEW
BO001
Belgische Pralines
Dutch language
New version

BO003
Pralines Belges
French language
Old version

NEW
BO004
Belgian Chocolates
English language
New version

"Belgian Chocolates" by Roger Geerts - The DVD





The DVD is in 11 languages: Dutch, English, French, German, Italian, Spanish, Portugese, Russian, Chinese, Japanese and Arab. Roger Geerts explains how to prepare 11 kinds of chocolates, starting with the basic ingredients up to decorating chocolates. Furthermore, he reveals quite a few tricks for moulding chocolates and he shows you how to create the perfect enrobed chocolates.

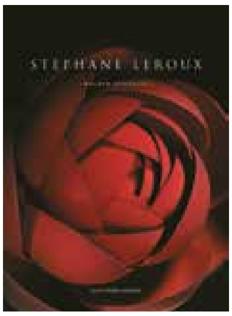
DVD01 PAL-version
DVD02 NTSC-version

"Belgian Chocolates" by Roger Geerts - The APP

NEW



APP01
App

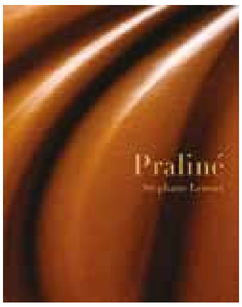


The 2-book set
Volume1: Matière chocolat: 144 pages
(245x336 mm)
an art book with ±95 pictures

Volume2: Design techniques for chocolate:
416 pages (168x230 mm)
± 1200 illustrations
This laboratory or workshop guide provides more than 40 original techniques from Stéphane Leroux, explained step-by-step using a combination of text and illustrations.

BO012 English
BO013 Spanish

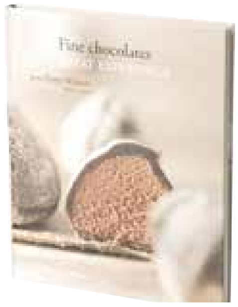
Lotus flower
10 pcs thermoformed
sheets/model
T2436 **T2636**
T2536 **T2736**



Praliné - Stéphane Leroux

NEW

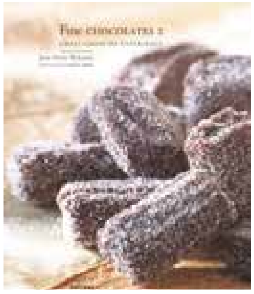
BO046 English
BO047 French
BO048 Japanese
BO049 Dutch



SIL9508
Perfecte pralines
Dutch

SIL9508E
Fine Chocolates, great experience
English

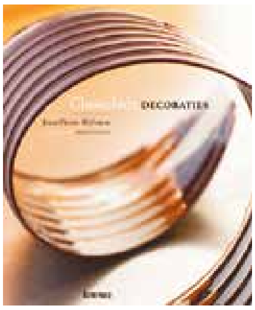
SIL9508F
Petits Chocolats, grande expérience
French



NIB233
Perfecte Pralines 2
Dutch

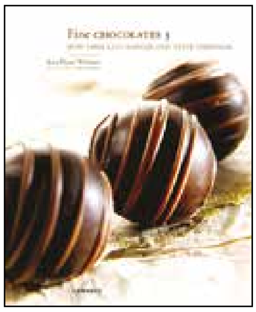
NIB234
Petits Chocolats 2
French

NIB235
Fine Chocolates 2
English



NIB116
Décorations en Chocolat
French

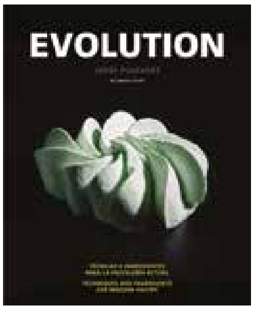
NIB117
Chocolade Decoraties
Dutch



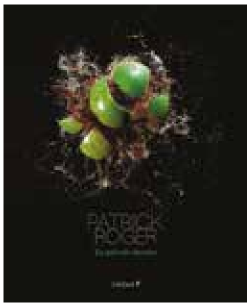
NIB262
Perfecte pralines 3
Dutch

NIB263
Petits chocolats,
grande expérience 3
French

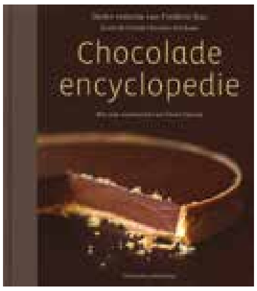
NIB264
Fine Chocolates,
great experience 3
English



BO045
Evolution - Jordi Puigvert
English & Spanish

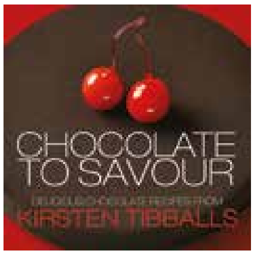


BO042
En quete chocolat - Patrick Roger
French

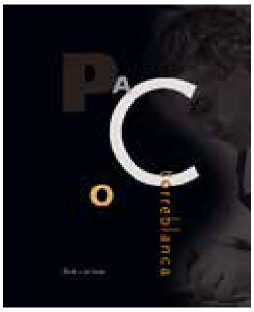


NIB282
Chocolate Encyclopedie
Dutch

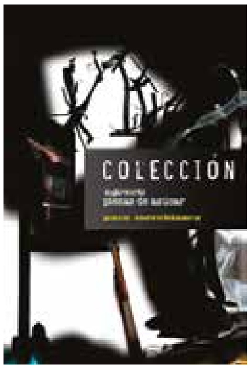
NIB284
Chocolate Encyclopedie
French



BO044
Chocolate to Savour - Kirsten Tibballs
English



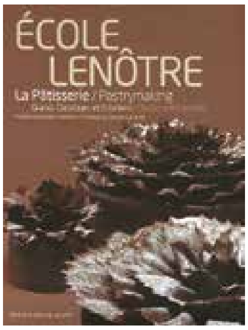
BO020
Paco Torreblanca 1
Paco Torreblanca
(English-Spanish)



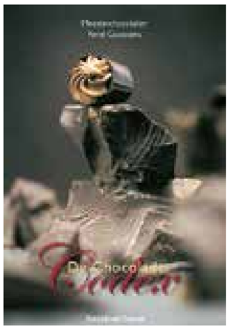
BO022
Sugarworks - Paco Torreblanca
(English-Spanish)



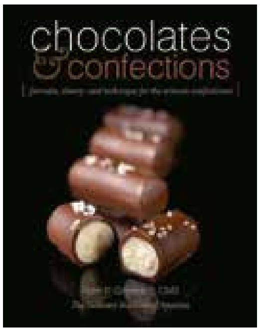
BO023
Chocolates - Ramon Morató
(English-Spanish)



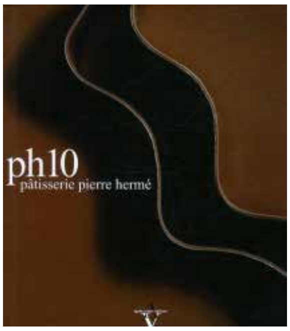
NIB104
La Pâtisserie - «Ecole Lenôtre»
2 languages combined
(French-English)



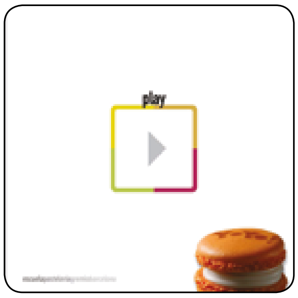
NIB231
De Chocolade Codex
René Goossens
Dutch



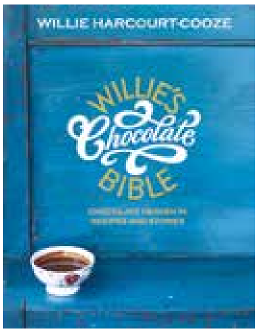
NIB228
Chocolates & confections
English



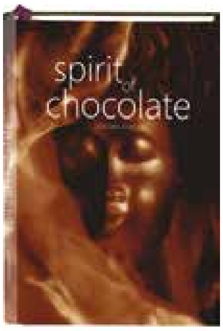
NIB238
PH10
Pierre Hermé
French
'extra print soon available'



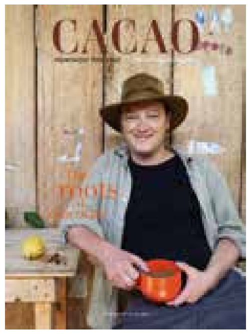
BO037
Play
Escuela de pasteleria del
Gremio de Barcelona
English



BO038
Willie's Chocolate Bible
English



BO041
Spirit of chocolate
English & German

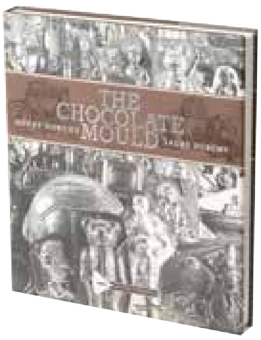


BO015
Cacao - De Chocoladeroute
Dutch

BO016
Cacao - Les racines du chocolat
French

BO017
Cacao - The roots of chocolate
English

BO018
Cacao - Las raíces del chocolate



BO009
Book 'the chocolate mould''
Book giving the history of the chocolate mould

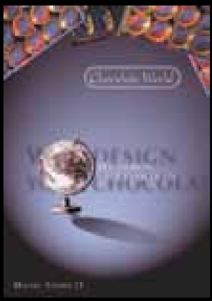
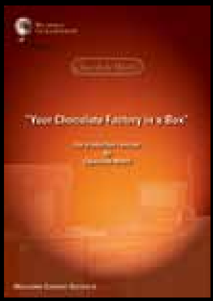
BO007
Boek 'de chocoladevorm'
Boek over de geschiedenis van de chocoladevorm

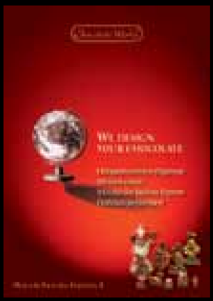
BO008
Livre 'le moule à chocolat'
Livre sur l'histoire du moule à chocolat

Index

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WE DESIGN
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